

OUR LINES:

- Cereals** Rice, Wheat, Wheat Flour, Wheat Bran, Maize, Soyabans, Kaoliang, Barley, Oats, Rye, Buck Wheat, Millet.
- Small Red Beans, Small Green Beans, Small White Beans, Broad Beans, Horse Beans, Kidney Beans, Lentils, Peas, String Beans, Bamboo Beans.
- Oilseeds** Groundnuts, Cottonseed, Sesameseed, Sunflowerseed, Rapeseed, Mustardseed, Hempseed, Perillaseed, Linseed, Castorseed, Copra.
- Oils** Tung Oil, Stillingia Oil, Hempseed Oil, Linseed Oil, Castor Oil, Perilla Oil, Rapeseed Oil.
- Soyabean Oil, Groundnut Oil, Cottonseed Oil, Sesame Oil, Teaseed Oil, Mustardseed Oil, Coconut Oil, Aniseed Oil, Cassia Oil, Yellow Sandalwood Oil.
- Others** Salt, Selected Seeds of Cereals, Beans, Oleaginous Plants.

OUR BRANCHES:

- SHANGHAI BRANCH**
83, Peking Road (E.), Shanghai, China
Cable Address: CHINAFAT SHANGHAI
- TIENTSIN BRANCH**
33, Pao Tin Road, Tientsin, China
Cable Address: NOIL TIENTSIN
- CANTON BRANCH**
1, Yung Han Road (N.), Canton, China
Cable Address: CNCOFC CANTON

中國茴油及桂油
CHINESE
ANISEED OIL
& **CASSIA OIL**

星洲的藥用油

Star Anise Oil

中國是世界上產茴油、桂油最多的國家，每年有大量出口，供應世界各地。

茴油是從茴樹的枝葉及八角茴香蒸餾出來的。其色呈淡黃而透明，帶有揮發性，並且有強烈芬芳香氣，能溶解在三倍體積的 90% 酒精中。

桂油是從桂樹的枝葉蒸餾出來的。油的顏色呈微棕色，具有揮發性，有濃烈香味，還帶有甜味，能溶解於同體積的 95% 酒精中。

中國的茴油和桂油品質優良，是名貴的高級香料。不論在香水、香粉、牙膏、牙膏、香皂等化妝品內，或糖果、巧克力、口香糖、糕點、酒類、咖啡粉及其他食品或飲料中，稍加入一些中國茴油或桂油，立時香氣撲鼻，持久不散，聞之心神爽快。因此，世界著名的酒類、化妝品、糖果食品等等之廠商，都特別選用於選用中國的茴油、桂油作為香料。

中國的茴油和桂油具有強心和驅風的性能，故在醫藥上常用以治腹痛、頭痛、寒傷，或用作購買與當劑及殺菌劑。茴油並可製成噴喉藥物即氏液。

一般出口規格：

茴 油	
比重 (25°C.)	0.9780—0.9860
折光指數 (20°C.)	1.5530—1.5600
凝固點 (最低)	15°C.
桂 油	
比重 (25°C.)	1.0480—1.0720
折光指數 (20°C.)	1.6020—1.6135
凝固點 (最低)	80%

China leads the world in the production of Aniseed Oil (also known as Star Anise Oil) and Cassia Oil, and exports large quantities annually.

Aniseed Oil is obtained by steam distillation from the twigs, leaves and Star Anise trees. The Oil is pale yellow in colour, transparent and volatile, with a powerful, penetrating, fragrant odour, soluble in three volumes of 90% alcohol.

Cassia Oil is distilled with steam from the twigs and leaves of Cassia trees. The Oil is of slightly brownish colour, volatile, possessing a strong, pleasant odour and sweet taste of cinnamon, soluble in equal volume of 95% alcohol.

Chinese Aniseed Oil and Cassia Oil are of fine quality, and fall in the category of important, valuable, high-class aromatics. No matter whether the oil (either Aniseed Oil or Cassia Oil) be added to cosmetics, such as perfumes, scented soaps, cold cream, tooth paste and chewing gums, cakes, sweet-blended in candies, chocolates, other food products and meats, wines, coffee powder, and other food products and beverages, the thrilling, pleasant odour therefrom is apt to arrest the fancy of anyone at the instant whereupon the delightful taste, the rejoicing feeling as well as the soothing effect will last for a much longer duration than expected. It is, therefore, only natural for the manufacturers that produce the Chinese Aniseed Oil, cosmetics and confectioneries to be especially inclined to choose Chinese Aniseed Oil and Cassia Oil as flavouring or scenting ingredients.

Chinese Aniseed Oil and Cassia Oil are known to possess cordial and carminative properties, and are prescribed in the medical field for the treatment of colic, headache and burns, or used as a stomachic stimulant, or even employed in germicides.

Chinese Aniseed Oil may be also used in the preparation of Brown's mixture for curing throat troubles.

General Export Specification for Aniseed Oil:—	
Specific Gravity (25°C.)	0.9780—0.9860
Refractive Index (20°C.)	1.5530—1.5600
Refractive Point (min.)	15°C.
General Export Specification for Cassia Oil:—	
Specific Gravity (25°C.)	1.0450—1.0720
Refractive Index (20°C.)	1.6020—1.6135
Cinnamic Aldehyde (min.)	80%

